

PLATE

AT THE BIRD

A La Carte Menu

Aperitif

Cock of the Rock
Apricot & Ginger,
Prosecco, 12

Taittinger Brut Reserve
NV,
Champagne, France, 18

Negroni
Gin, Campari, Sweet
vermouth, 14

Snacks

Coombeshead farm sourdough bread, burnt leek butter 6.5

Buttermilk chicken bites, smoked paprika mayo (gfa) 8

Pork crackling, pickle puree (gfa) (dfa) 6

Warm sausage roll, fennel ketchup (dfa) 8

To start

White crab sourdough crumpet, celeriac remoulade, dill (dfa) 15

Harissa lamb belly, fresh mint chutney, pea puree (gfa) (dfa) 12

Mushroom & potato risotto, soft poached egg, chives (gfa) (v) 10

Black pepper & parmesan panna cotta, pumpkin seed pesto (gfa) (v) 12

Pan seared scallops, parsnip puree, crispy parsnips, orange (gfa) 16

The main event

Fillet steak, Koffman fries, chimichurri sauce (gfa) (dfa) 40

Hake & wild garlic Kiev, monksbeard, watercress veloute (gfa) 28

Soy glazed spatchcock chicken, Koffman fries (dfa) 23

Red lentils, roasted butternut squash, fennel, dukkah (v+) (dfa) 23

Herb gnocchi, basil, courgette (v) (dfa) 23

Lamb rump, pea puree, broad beans, lamb jus (gfa) (dfa) 30

On the side

Spring greens (gfa) (dfa) 6.5

Whipped ricotta, pomegranate seeds (gfa) 7

Heritage tomatoes (gfa) (dfa) 7.5

Koffman Fries (gfa) (dfa) 6.5

Baby new potatoes, rosemary butter (gfa) 6.5

Follow us on our Instagram [**@thebirdbath_**](#)

(dfa) denotes dairy free available (gfa) denotes gluten free available, (v) denotes vegetarian, (v+) denotes can be made vegan

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details

Please note there is a discretionary service charge of 12.5%

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After Dinner Tipples

Cockatoo
Vivir Coffee Tequila,
Frangelico, vanilla,
cream, 14

Cassowary
Cherry liqueur, Akashi
blended whisky,
angoustura, 13

Honey Buzzard
Ardberg 10, honey
whiskey liqueur,
blueberry, lemon, 14

Dessert	Cointreau & orange tiramisu , to share	16
	Peach entremet , honey ice-cream (gfa)	9
	White chocolate millefeuille , sparkling wine strawberries (Served best with a glass of our Hattingley 2013 demi-sec English sparkling 8)	10
	Dubai Chocolate & pistachio delice	11
Sweet wine		75ml/btl
	Garonnelles Lucien Lurton Sauternes 2022, France	8 / 45
	Recioto della Valpolicella Bertani DOC, Italy 2022	12 / 84
Digestifs	Remy Martin "1738 Accord Royal"	12
	Remy Martin VSOP	9.5
	Baron de Sigognac 10	9.5
Hot drinks	Liqueur coffee	10
	Americano, Cappuccino, Latte, Flat White, Mocha, Double Espresso, Macchiato, Espresso, Hot Chocolate	4.5

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